

HEALTH AND HUMAN SERVICES DEPARTMENT

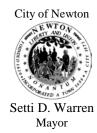
Dori Zaleznik, MD, Commissioner 1294 Centre Street Newton, MA 02459-1544



Telephone 617.796.1420 Fax 617.552.7063 TDD/TTY 617.796.1089

TEMPORARY FOOD VENDOR APPLICATION

ORGANIZATION/BUSINESS NAME:	TEL:
OWNER'S NAME, IF APPLICABLE:	
ADDRESS:	PHONE:
EVENT NAME:	EVENT DATE:
TO BE HELD AT:	TIME:
COMPLETE LIST OF FOOD:	ALL FOODS INTENDED TO BE SOLD MUST BE LISTED
FUNCTION, WILL BE LICENSED AS ONE CAND DRINKS WILL NOT BE CONSIDERED WILL YOU BE USING PROPANE?	WILL BE ISSUED FOR EACH CART. EACH CART, WHICH HAS A SPECIFIC ART. CARTS WHICH ARE USED ONLY TO STORE PACKAGED FOODS A SEPARATE CART. YES NO. TION (617-796-2230) AFTER OBTAINING YOUR FOOD PERMIT.
	TEL:
***** IMPORTANT: A CHECK MADE PAY TRUCK, ETC. MUST ACCOMPANY	YABLE TO THE "CITY OF NEWTON" IN THE AMOUNT OF \$50 PER CART, THIS APPLICATION.
	N AND RETURN THE "GUIDELINES FOR VENDORS" ALONG WITH THIS PY WILL BE GIVEN TO YOU ALONG WITH YOUR PERMIT.
DATE: SIGNA	TURE
FOR HEALTH A	ND HUMAN SERVICES DEPARTMENT USE ONLY
AMOUNT ENCLOSED: \$ INS	SPECTOR APPROVAL:



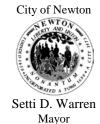
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NEWTON HEALTH and HUMAN SERVICES DEPARTMENT: GUIDELINES FOR FOOD VENDORS

In order to ensure that safe and sanitary foods are served to the public, your temporary food permit is issued based on the following conditions:

- Your temporary food and propane permit (if applicable) must be conspicuously displayed on site.
- Only the foods stipulated on your temporary food permit may be sold.
- Foods must be obtained from an approved commercial source. Proof of source such as boxes, receipts, etc. must be kept on site.
- All potentially hazardous foods such as hot dogs, commercially pre-cooked sausage, hamburgers, prepared vegetables, must be maintained either above 140°F or below 41°F. Only mechanical refrigeration or crushed / cubed ice is allowed as a cooling medium. Foods shall not come in contact with water or undrained ice.
- Cooking temperatures are as follows:
 - Commercially pre-cooked products 140°F
 - Hamburgers 155°F for 15 seconds
- All foods, drinks and condiments shall be handled and stored in a manner that prevents contamination such
 as using clean covered containers, storing equipment and food up off the ground, etc. Trash bags are not
 to be used for food storage.
- Running water with liquid soap and disposable paper towels for hand washing must be available and set up prior to food preparation. Bottled water with a pull spout is acceptable. Check with the Health Department for other acceptable methods.
- All food handlers shall wash their hands after utilizing the toilet facilities, smoking, eating, changing tasks, and changing gloves or when hands become contaminated.
- Bare hands may not contact ready-to-eat-foods. Suitable utensils shall be used such as deli tissue, spatulas, tongs, single-use non-latex gloves etc. Bare-hand contact shall be minimized with foods that are not ready- to-eat.
- All equipment, utensils, containers, etc. shall be in clean, sanitary condition. Where there are no warewashing facilities available, a spare set of work utensils shall be available.
- All carts must be thoroughly pre-cleaned before set-up at the event.
- People handling food shall wear clean outer garments, hair restraints, and utilize good hygienic practices.
- Vendors licensed to sell scooped ice cream must store scoops in clean water that is changed every 15 minutes or is iced properly.
- Smoking is prohibited within 10 feet of a cart of food storage area. Employee must wash their hands thoroughly with soap before returning to work.
- Garbage and refuse shall be disposed of in a satisfactory manner. The premises shall be kept clean.
- A stem type of thermometer that has been properly calibrated must be available for testing potentially
 hazardous foods on site. The thermometer must be cleaned and sanitized before and after use in a manner
 approved by the Health Department.
- A labeled spray bottle of sanitizer prepared at proper concentration must be on site and used on all food contact surfaces, utensils, etc. Proper concentration should be determined with pH papers. Concentrations are as follows:
 - Chlorine sanitizer: 50-100 PPM

City of Newton Setti D. Warren

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Mayor

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• Quaternary Sanitizer: 200 PPM

If these conditions are not set up and maintained, your per the event. If you have any questions regarding these condi I have read and understand the above conditions	•
Dormit Holder	
Permit Holder	Date F/H/applications/temporary food app